

# ROBERT RHALL

2006 Viognier

Paso Robles

## *Winemaker's Notes*

Featuring honeysuckle, orange blossom and sweet spice aromas, our Viognier displays stone-fruit flavors of apricot and white peach with a burst of mango tropical fruit flavor and a hint of tangerine. On the palate the wine is medium-bodied and refreshingly dry with balancing crisp acidity. Enjoy chilled by itself or with fresh fruits, cheeses and with spicy dishes.

## *Vintage /Viticulture*

The 2006 vintage was a season of extremes in Paso Robles. We began with a spring with a normal amount of precipitation. This rain along with moderate spring temperatures provided the vines with the conditions needed to grow a well-balanced canopy and set an average crop. From here conditions became brutal, temperatures set records for the month of July with the overall average for the month being the highest ever. Crop water and heat stress was managed by carefully monitoring irrigations and by thinning the crop. Following this heat, we experienced the coolest August ever recorded in Paso. The weather was so cool that some areas lacked adequate heat units to ripen their crops. Fortunately we had adjusted our crop early and had ample sugar building weather to ripen, allowing in long hang-time for excellent flavor maturity. The result of this vintage is deeply colored wines with excellent intensity of flavor.

## *Fermentation/Maturation*

Our Viognier is produced with a goal of maximizing freshness and preserving varietal flavor. Pursuant to this goal we hand-harvest into small bins in the cool of the morning and make the short trip to the winery. At the winery, we transfer the whole clusters into the CO2 blanketed waiting press, and press to tank where the juice is cold settled for 48 hours. At racking one half of the juice goes to barrels, the balance to stainless steel. We inoculate both lots with cultured yeast known for maximizing mouth feel and fruit expression. After fermentation, all of the wine is transferred to tank where the wine ages for four months during which time we stir the lees daily. Prior to bottling, the wine receives a final racking, the blend is assembled and the wine prepared for bottling.

## *Statistics*

Total acidity: .64%

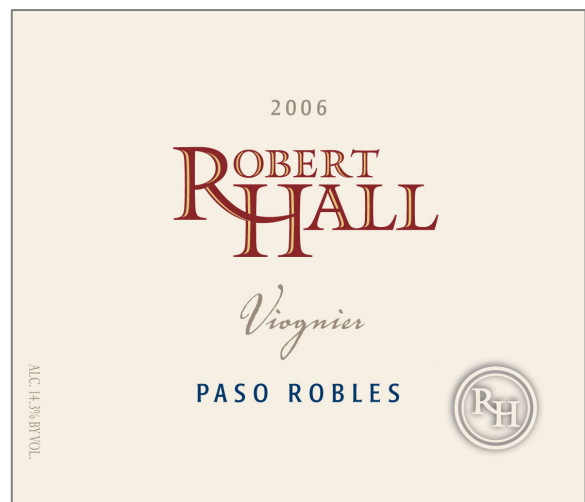
pH: 3.55

Alcohol: 14.3%

Blend: 94% Viognier, 6% Roussanne

Barrel Fermentation: 55%

Bottling Date: April 2007



*"The Essence of Paso Robles"™*

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